



### **Wine-Simmered Tuscan Beef**

for slow cookers and stovetop

- 4 slices bacon, diced
- 3 lbs boneless short ribs, or a London broil cut in 1" wide strips
- Salt
- 1 jar (16 oz) **TSG Tuscan Country Simmerin' Sauce**
- 1 can (8 oz) unseasoned tomato sauce
- 1/3 cup flour
- 2 cups pinot noir, merlot or burgundy wine
- 1 each large carrot and celery, thickly sliced
- 2 Tbsp **TSG Tearless Onion & Chives**
- 1 tsp **TSG Outrageously Garlic**
- 1/4 tsp dried rosemary
- Fettuccine pasta

#### **For slow cookers (4-1/2 hrs total):**

1. In an **8-quart pot or Dutch oven**, cook bacon 4-5 minutes. Add half the meat, sprinkle lightly with salt and brown on all sides, about 10 minutes total. Transfer meat to a **4 to 5 quart slow cooker**. Brown remaining meat, seasoning with salt, then transfer to cooker.
2. Add TSG simmerin sauce, tomato sauce and flour to pan on stove. Stir well, scraping the bottom and sides of the pan to loosen browned bits.
3. Stir in remaining ingredients, except pasta. When mixture just starts to bubble, pour or ladle into the slow cooker and stir.
4. Cover and cook on high 4 hours. Serve over hot cooked pasta.

#### **For stovetop (about 2 hrs total):**

1. Cook bacon just 4-5 minutes in an **8-quart pot or Dutch oven**. Add half the meat and sprinkle lightly with salt. Brown on all sides, about 10 minutes total. Remove to a plate or bowl. Brown remaining meat, seasoning with salt, then transfer to bowl.
2. Add TSG simmerin sauce, tomato sauce and flour to pan. Stir well, scraping the bottom and sides of the pan to loosen browned bits. Return beef and stir in remaining ingredients, except pasta; bring to a boil.
3. Reduce heat, cover and simmer 1-1/2 hours, stirring occasionally and scraping the bottom of the pan. Serve over hot cooked pasta.

**Makes 6-8 servings – See Notes below**



**Notes:**

This recipe is quite flexible. Reduce meat to 2-1/2 lbs and increase the carrots and celery to 3 each.

London broil is often called a top round steak. It is a leaner cut than short ribs so will not be quite as tender as short ribs.

For oval slow cookers, a 3 lb boneless rump roast or beef brisket may be used. Trim off visible fat. Cook time may have to be increased by an hour, or use low heat for 8 hours.